

# Frosted Cake

**Makes:** 16 servings

Vanilla and orange peel are the secret to making this delicious cake with chocolate frosting. Serve at your next special occasion for a tasty treat.

## Ingredients

**2 1/4 cups** cake flour  
**2 1/4 teaspoons** baking powder  
**4 tablespoons** margarine (soft tub)  
**1 1/4 cups** sugar  
**4** egg  
**1 teaspoon** vanilla  
**1 tablespoon** orange (peel)  
**14 tablespoons** milk (fat-free, 3/4 cup + 2 Tbsp)  
**3 ounces** cream cheese (low-fat)  
**6 tablespoons** cocoa  
**2 cups** sugar (confectioners, sifted)  
**1/2 teaspoon** vanilla (extract)  
 cooking spray


## Directions

1. Preheat the oven to 325° F.
2. Grease with small amount of cooking oil or use non-stick cooking oil spray on a 10-inch round pan (at least 2 1/2 inches high). Powder pan with flour. Tap out excess flour.
3. Sift together flour and baking powder.
4. In a separate bowl, beat together margarine and sugar until soft and creamy.
5. Beat in eggs, vanilla, and orange peel.
6. Gradually add the flour mixture alternating with milk,

### Nutrition Information

Nutrients	Amount
<b>Calories</b>	<b>251</b>
<b>Total Fat</b>	<b>5 g</b>
Saturated Fat	2 g
Cholesterol	50 mg
<b>Sodium</b>	<b>139 mg</b>
<b>Total Carbohydrate</b>	<b>48 g</b>
Dietary Fiber	1 g
Total Sugars	32 g
Added Sugars included	29 g
<b>Protein</b>	<b>4 g</b>
Vitamin D	0 IU
Calcium	74 mg
Iron	2 mg
Potassium	102 mg
N/A - data is not available	

### MyPlate Food Groups

 Grains	1 ounce
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beginning and ending with flour.

7. Pour the mixture into the pan. Bake for 40-45 minutes or until done. Let cake cool for 5-10 minutes before removing from the pan. Let cool completely before icing.

Icing:

1. Cream together cream cheese and milk until smooth. Add cocoa. Blend well.

2. Slowly add sugar until icing is smooth. Mix in vanilla.

3. Smooth icing over top and sides of cooled cake.

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